



wine **stone**



Join the Accor Live Limitless programme
and earn points at Winestone.
Please ask our staff for more details.

scan
QR CODE *for*
information

All prices are in PLN and include VAT.

The menu is valid from April 2025.

The menu with the weight of individual
ingredients is available on request.

Dishes prepared in our kitchen may contain
allergens. We provide a list of allergens upon
request.

The wines contain sulphites. Wines are also
available to take-away. Should you need
any information on the corkage fee, please
ask the waiter.

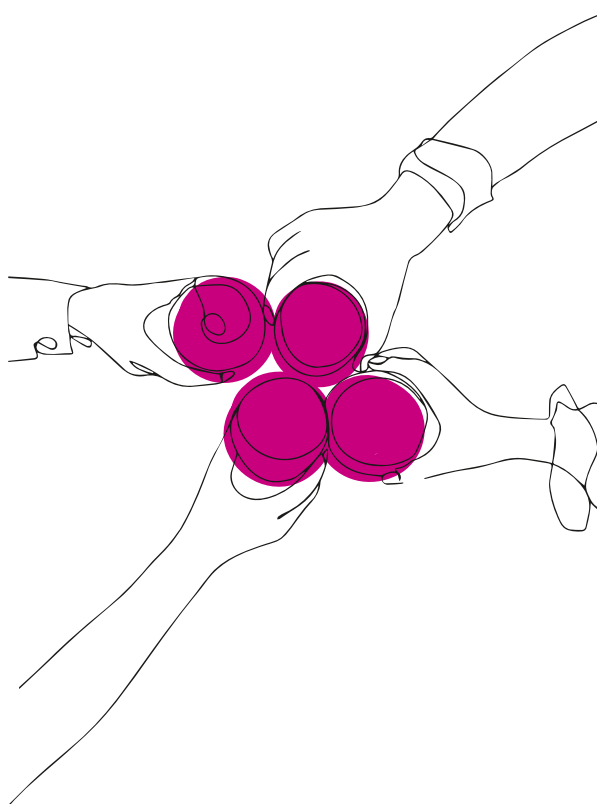
A service charge of 15 PLN will be
added to the room service bill.

Winestone Restaurant is open
from 12.00 a.m. to 11.00 p.m.
- last orders at 10.30 p.m.

Alcohol is harmful to your health.

We serve drinks in glassware.

It is forbidden to use endangered fish
species in our restaurant. We support
responsible fishing. The eggs come
from outdoor free-range hens.



Rye gluten



Sesame



Shellfish



Seafood



Mustard seeds



Celery



Gluten Free



Gluten



Fish



Soybeans



Milk



Sulphites



Signature



Vegan



Vegetarian



24/7



Nuts
other



Peanuts



Lupine



Eggs

*meat weight before frying

LOCAL SPECIALITES



ASPARAGUS WITH HALLOUMI CHEESE

Asparagus / strawberries / pink peppercorns / halloumi cheese / honey-lime dressing

39 PLN • 260 g



HERRING & POTATOES

Marinated herring / baked potatoes / red onion salad / pickled cucumber from "Sznajder"

39 PLN • 280 g



BEEF TARTARE

Polish beef 100 g / pickled cucumber from "Sznajder" / shallots / yolk / soy sauce / mustard caviar / mayonnaise / truffle / Grana Padano

49 PLN • 180 g



WINESTONE SALAD

Goat cheese / salad mix with sesame vinaigrette / arugula / pickled pear / walnuts / cranberries / raspberry sauce

49 PLN • 300 g

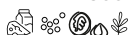


STARTERS

BURRATA & TOMATOES

Burrata cheese / salad with young tomatoes / basil pesto / lettuce pesto / balsamic vinegar / olive oil

42 PLN • 300 g



MEDITERRANEAN PICNIC

Prosciutto Crudo / Milano salami / mortadella with pistachios / Grana Padano / aged goat cheese roll / olive tapenade / fruit marmalade

52 PLN • 220 g



GRILLED CHICKEN & ROMAINE SALAD

Grilled chicken / romaine lettuce / crispy bacon / Caesar sauce / croutons / Grana Padano

46 PLN • 300 g



VEGAN DELIGHT

Grilled young zucchini / pistachio pesto / green pea hummus tacos / broad beans / vegan feta / pickled radish

42 PLN • 350 g



SOUPS

ROASTED TOMATO SOUP

*zero
waste*

Cocktail tomatoes / Grana Padano cheese / sour cream / basil

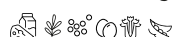
25 PLN • 250 g



SOUR RYE SOUP WITH MUSHROOMS & WHITE SAUSAGE

Mushrooms / white sausage / potatoes / marjoram

30 PLN • 300 g



SEASONAL SOUP

Ask your server

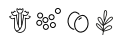
25 PLN • 300 g

MAIN COURSES

FARM-RAISED CHICKEN

Chicken supreme breast 180 g / dill potatoes / young vegetables / pea sprouts

54 PLN • 400 g



TOMAHAWK PORK CHOP

Grilled pork chop / baked potatoes / sugar snap peas with lemon butter

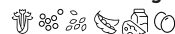
69 PLN • 550 g



PORK RIBS & PLUM BBQ

Pork ribs with sesame crust / skin-on fries / coleslaw / lemon-herb aioli

64 PLN • 700 g



SOUS-VIDE DUCK

Duck breast with crispy skin / steamed bun / red cabbage with lime / cranberry demi-glace / herbs

69 PLN • 360 g



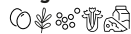
BEEF BURGER & BACON

Polish beef 200 g / grilled bacon / brioche bun / cheddar / mustard aioli / pickled vegetables / iceberg lettuce / red onion / fries

59 PLN • 550 g

Vegetarian version available: Burger Lindy McCartney

430 g • 59 PLN



BEEF TENDERLOIN STEAK

Fries / young spinach with cherry tomatoes / shallot / demi-glace sauce

129 PLN • 200 g* (350 g)



BAKED SALMON

Salmon 140 g / salad / green asparagus / cherry tomatoes / lemon dressing / sunflower seeds

69 PLN • 340 g



HALIBUT & BEAR GARLIC

Baked halibut fillet / seasonal vegetables / potatoes with butter and dill

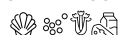
65 PLN • 180 g* (350 g)



PRAWNS & CHORIZO

Black Tiger prawns / spicy chorizo sausage / white wine sauce / tomatoes / Padrón pepper / parsley

65 PLN • 350 g



PASTA

Mafaldine pasta / white wine / butter / cherry tomatoes / shallot / chili / garlic / spinach / Grana Padano

37 PLN • 250 g

with chicken **100 g* (320 g) • 42 PLN**

with shrimp **100 g* (320 g) • 47 PLN**



BREAD & SNACKS

HOMEMADE SOURDOUGH BREAD WITH RAISINS

Raisins sourdough baguette

9 PLN • 80 g



WINESTONE HOMEMADE BREAD

Raisins sourdough baguette / olive oil / dukkah

19 PLN • 120 g



FRIES WITH DIPS

Fries / mustard aioli / relish

19 PLN • 180 g



SALAD WITH VINAIGRETTE

Mixed greens / mustard vinaigrette / Grana Padano / tomatoes

19 PLN • 120 g



SELECTION OF OLIVES

Olives / sun-dried tomatoes / lemon / chili / herbs

19 PLN • 100 g



FOR CHILDREN

CHICKEN BROTH WITH PASTA

Chicken broth / pasta

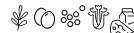
19 PLN • 250 g



CHICKEN STRIPS

Chicken strips / fries / carrots / ketchup

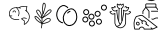
29 PLN • 140 g



BREADED FISH

Breaded fish fillet / fries / carrots / ketchup

29 PLN • 140 g

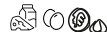


DESSERTS

ALMOND FLORENTINE

Almonds / mascarpone / seasonal fruit / mint

29 PLN • 170 g



CARAMELIZED SEASONAL FRUIT

Caramelized seasonal fruit / vanilla ice cream / white chocolate bark

29 PLN • 220 g



BASQUE CHEESECAKE

Cheesecake / sauce with white chocolate / pistachios / raspberries / mint

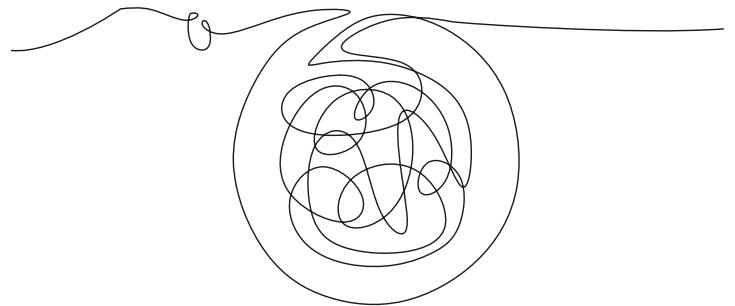
35 PLN • 220 g



did you know that?

Our goal?

To offer our guests a real
culinary experience with
high-quality, healthy
and sustainable food.



We support balanced nutrition
using our own sources of supply.

That's why...
We prefer local food suppliers.

zero waste

Our goal is to reduce food waste.
With our creativity and commitment,
we are pleased to present dishes
that are produced in accordance
with the zero-waste policy.

Every year, one third of the food produced
globally for human consumption — nearly 1.3
billion tons — is wasted.

COLD DRINKS



14 PLN • 25 cl



KINLEY Tonic Water 14 PLN • 25 cl



orange, apple, grapefruit 14 PLN • 25 cl

Red Bull 18 PLN • 25 cl

Mineral water (sparkling / still) 10/17 PLN • 33/70 cl

Lemonade (classic / passion fruit) 22 PLN • 14 cl

Freshly squeezed juice from fresh fruits (orange, grapefruit) 24 PLN • 20 cl

Iced coffee with ice cream and whipped cream 24 PLN • 20 cl

HOT DRINKS

Espresso 12 PLN • 3 cl

Double Espresso 16 PLN • 6 cl

Coffee 16 PLN • 12 cl

Cappuccino 16 PLN • 15 cl

Latte macchiato 18 PLN • 24 cl

Hot chocolate 16 PLN • 20 cl

Tea (ask about available flavors) 16 PLN • 20 cl

BEER

LOCAL BOTTLED BEER

3,4% - 9,5% (ask about available types) 24 PLN • bottle 50 cl

Non-alcoholic beer 22 PLN • bottle 50 cl



ON TAP
ŻYWIEC

30 CL 50 CL

Draft beer 5,8%



16 PLN 20 PLN

• BROWAR STU MOSTÓW •

Rooted in the rich brewing tradition of the city, driven by dreams and faith in success, they quickly achieved their goals, becoming leaders in Polish craft brewing.

At Stu Mostów Brewery, they brew beer that builds the most beautiful bridges. Between people, cities, and countries. Between history, present, and future.

DRINKI

Mojito Bacardi white / lime / mint / sugar / sparkling water
35 PLN • 14 cl • 11%

Aperol Spritz / XL Aperol / Prosecco  / sparkling water / orange
37/52 PLN • 24 / 30 cl • 7% / 8,5%

Hugo / XL Prosecco  / elderflower syrup / sugar syrup / sparkling water / lime / mint
37/52 PLN • 24 / 30 cl • 7% / 7,5%

Caipirinha Bacardi rum / lime / brown sugar
30 PLN • 6 cl • 25%

Pornstar Martini Stock vodka / lime juice / vanilla syrup / passion fruit purée / Prosecco 
30 PLN • 13 cl • 16%

White Russian Stock vodka / Kahlúa liqueur / cream  (9 cl)
30 PLN • 9 cl • 21%

Negroni Gin / Martini Rosso  / Campari / orange
39 PLN • 9 cl • 32%

Choose Your Sour Base: lemon juice, egg white 
with whiskey **14,5%** / classic **14,5%** / passion fruit **14%** / rum **14%** /
with gin **14%** / amaretto **9%** / Aperol **4%**
32 PLN • 11 cl

Choose Your Margarita Saltos white / Cointreau / lime juice
classic **15,5%** / strawberry (strawberry purée) **15,5%** / passion fruit (passion fruit purée) **15,5%**
30 PLN • 15 cl

Róża Wrocławia (Rose of Wrocław) Stock vodka / white Pinot Gris Alvarinho wine  / rose syrup / lemon juice /
grenadine syrup / sparkling water / dried rose petals
35 PLN • 22 cl • 10,74%



SPIRITS

WERMOUTH

Martini 14,4% **22 PLN • 10 cl**

VODKA

Amundsen 40% **22 PLN • 4 cl**
Gorzka Żółdkowa 34% **18 PLN • 4 cl**
Żubrówka Bison Grass 37,5% **16 PLN • 4 cl**
Chopin Potato 40% **26 PLN • 4 cl**
Finlandia 37,5%-40% **22 PLN • 4 cl**

LIQUEUR

Saska Flavoured 25%-30% **16 PLN • 4 cl**
Jägermeister 35% **20 PLN • 4 cl**
Bailey's 17% **20 PLN • 4 cl**
Amaretto 25% **20 PLN • 4 cl**
Campari 25% **20 PLN • 4 cl**

GIN AND RUM

Millhill's Gin London Dry 38% **28 PLN • 4 cl**
Bacardi Carta Blanca 37,5% **24 PLN • 4 cl**
Bacardi Carta Negra 37,5% **28 PLN • 4 cl**
Dictador Rum 12 YO 40% **32 PLN • 4 cl**
Roku Gin 43% **34 PLN • 4 cl**

WHISKEY

Dubliner Master Distiller's 40% **32 PLN • 4 cl**
Jack Daniel's 40% **28 PLN • 4 cl**
Connemara 40% **32 PLN • 4 cl**
Laphroaig Select 40% **38 PLN • 4 cl**
Auchentoshan 12 YO 40% **38 PLN • 4 cl**
Bowmore 12 YO / 15 YO 43% **38/48 PLN • 4 cl**
Jim Beam Bourbon / Black 40%-43% **22/30 PLN • 4 cl**
Maker's Mark 45% **36 PLN • 4 cl**
Ballantine's Finest 40% **26 PLN • 4 cl**
Ardbeg 10 YO 46% **36 PLN • 4 cl**

COGNAC

Hennessy 40% **38 PLN • 4 cl**

TEQUILA

Salitos Silver / Gold 38% **24 PLN • 4 cl**

WINES

white
pink
red



LOCAL

- 1 Solaris 14,1% ☼
- 2 Pinot Gris 13,6% ☼
- 3 Regent 13,0% ☼
- 4 Ask about the waiter's availability



75 CL	25 CL	15 CL
119	42	30
129	45	32
129	45	32
129	45	32

WINERY ALVARIUM

The name "Alvarium" comes from the Latin word for "beehive." Established out of a desire for new challenges and flavors, these wines owe their unique character not only to the shared work of the Biniarz family but also to the exceptional location on the Dalków Hills.

FRESH & LIGHT

4	Edition Abtei Himmerod – Riesling Feinherb 10,5% ☼	119	42	30
5	Shaya – Verdejo 13% ☼	129	45	32
6	Antichello – Pinot Grigio 12,0% ☼	139	48	34
7	Gewürztraminer VV – Gewürztraminer 13% ☼	159	55	38

FRUITY & TASTY

8	Talamonti Magnolia Pecorino – Pecorino 13,0% ☼	129	45	32
9	Kingfisher – Sauvignon Blanc 12,0% ☼	139	48	34
10	Beauty in Chaos – Chardonnay 13,0% ☼	149	52	36
11	Bouchard Heritage – Pinot Noir 12,5% ☼	159	55	38

BALANCED & ELEGANT

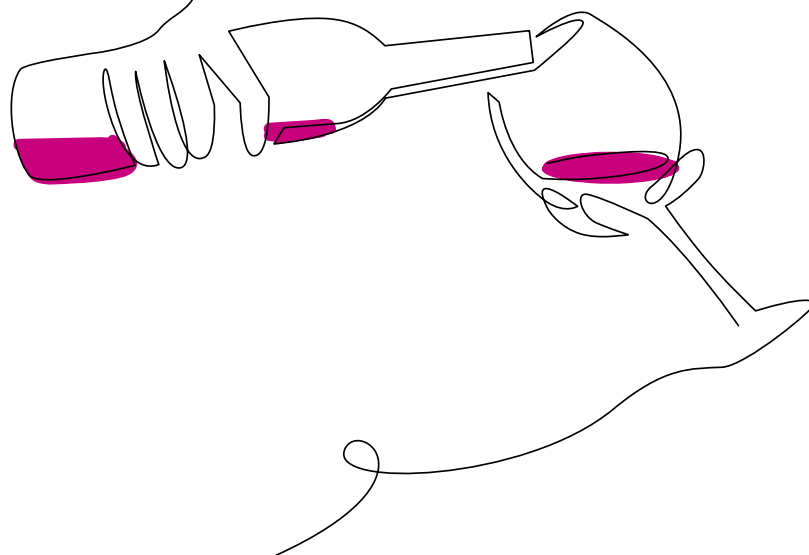
12	Grifone – Primitivo 13,0% ☼	109	34	30
13	Bellingham – Syrah 13,5% ☼	109	34	30
14	Rowan's Ridge – Cabernet Sauvignon, Merlot, Malbec 14,5% ☼	139	48	34
15	Laya Almansa – Garnacha Tintorera, Monastrell 14,0% ☼	119	42	30

AROMATIC & FULL

16	Jail Break – Zinfandel 13,0% ☼	119	42	30
17	Malbec Uno Antigal – Malbec 13,5% ☼	155	56	36
18	Gnarly Head 1924 Double Black – Zinfandel, Pinot Noir 14,5% ☼	199	68	45
19	Villa Canestrari – Corvina, Corvinone, Rondinella 14,0% ☼	219	78	55

BUBBLES

20	Millesimato Prosecco Rose Brut 11,0% ☼	109	37	27
21	Antichello Prosecco 11,0% ☼	129	45	32
22	Cremant d'Alsace Brut Michel Leon 12,0% ☼	189		
23	Pommery Apanage Brut 12,5% ☼	349		



*wine*stone